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**Claims**

1. A method for the production of food products comprising wheat, rice, corn, sorghum, mung bean, tapioca, soya, rye flour and/or and any other flour and added fat, said method comprising substituting the flour with 0.5-100% w/w of waxy wheat flour, 5 wherein said waxy wheat flour replaces fat content in said food product by 20-100%w/w.
2. A method according to claim 1, wherein the food product comprises wheat and/or rye flour.
3. A method according to claim 1 or 2 wherein said food products are selected from 10 bread, rolls, pizza bases, tortillas, spring roll pastry, buns such as hamburger buns, cake, pastry such as croissants, brioche or Chinese buns, pastry products such as pies, and tarts, puffed snacks, and noodles particularly ready to eat noodle snacks, biscuits and wafers wherein waxy wheat flour in said products replaces fat content.
4. A method according to claim 3 wherein said food products are selected from bread, 15 rolls, buns such as hamburger buns, cake, pastry such as croissants or brioche, pastry products such as pies, and tarts, puffed snacks, and ready to eat noodle snacks wherein waxy wheat flour in said products replaces fat content.
5. A method according to any one of claims 1 to 4 which is a method for the production 20 of noodles such as an instant noodle snack food product wherein 70-100% of flour content is waxy wheat flour.
6. A method according to any one of claims 1 to 4 which is a method for the production of bread and buns, such as hamburger buns, wherein 0.5-50% of flour content is waxy wheat flour.
7. A method according to any one of claim 1 to 4 which is a method for the production of 25 a pastry food product wherein 0.5-50% of flour content is replaced with waxy wheat flour.
8. A method for the production of a food product comprising the steps of:
  - (a) mixing waxy wheat flour, or a blend of waxy wheat flour and wheat flour, with 30-75 parts of water to form a dough;
  - 30 (b) resting the dough or batter at 15-30°C for 1 minute to 2 hours; and
  - (c) reducing the thickness of the dough to 0.5 to 5 mm such as 1.5 to 3 mm,

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cutting said dough into a plurality of pieces and subjecting the dough to extrusion or steaming and/or microwaving, steaming and/or baking or steaming and/or frying; or

5 (d) spreading a thin layer of dough or batter onto a heated plate at 180°C to 220°C for 80-140 seconds to give an expanded wafer.

9. A method according to claim 8 for the production of a ready to consume snack food product comprising the steps of:

10 (a) mixing 100 parts of waxy wheat flour, or a blend of waxy wheat flour and wheat flour comprising at least 50% waxy wheat flour, with 30-75 parts water to form a dough;

(b) resting the dough at 15-30°C for 1 minute to about 2 hours; and

15 (c) reducing the thickness of the dough to about 0.5-5mm such as 1.5-3 mm, cutting the dough to a thickness between about 1.5-3 mm into a plurality of snack pieces, and contacting the snack pieces with steam for about 2-3.5 minutes and/or baking the snack pieces at 130-190°C for about 3-9 minutes, so as to give an expanded, high gloss snack food product; or

15 (d) spreading a thin layer of dough onto a heated plate at 180°C to 220°C for 80-140 seconds to give an expanded wafer.

10. A product obtainable by the method defined in any one of claims 1 to 9, wherein said product has a reduced fat content in comparison to corresponding products not made by said method without loss of taste or eating quality texture.

20 11. A product according to claim 10, wherein the product is a hamburger bun.

12. A product according to claim 11, wherein the hamburger bun has reduced sugar content in comparison to hamburger buns not made by said method.

25 13. A product according to claim 12, wherein the sugar content is reduced by 50%.

14. Use of waxy wheat in the preparation of a food product with a reduced fat content.

15. Use according to claim 14, wherein the product is a bakery product.

16. Use according to claim 15, wherein the bakery product is bread, rolls, buns such as hamburger buns, cake, pastry such as croissants or brioche, or pastry products such as pies and tarts.

30 17. Use according to either claim 15 or claim 16, wherein said food product comprises

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flour said flour comprising from about 0.5-50% by weight of waxy wheat flour.

18. Use according to claim 17, wherein the waxy wheat has an amylose content of 5% or less by weight.

19. Use according to claim 18, wherein the amylose content is 1% or less by weight.

5 20. Use according to any one of claims 15 to 19, wherein the product is a hamburger bun.

21. Use according to claim 14 wherein the food product is a noodle product comprising flour said flour comprising about 70-100% by weight of waxy wheat flour.

22. Use according to claim 21, wherein the waxy wheat has an amylose content of 5% or less by weight.

10 23. Use according to claim 22, wherein the amylose content is 1% or less by weight.

24. A hamburger bun comprising 0.5 to 50% by weight of waxy wheat flour, wherein the waxy wheat replaces between 20 and 100% of the fat content of the bun.

25. A hamburger bun according to claim 24, wherein the waxy wheat content in the range 1 to 10% by weight.

15 26. A hamburger according to claim 25, with a reduced sugar content in comparison to hamburger buns prepared from non-waxy wheat.

27. A hamburger according to claim 26, wherein the sugar contents is reduced by up to 50%.

20 28. A croissant comprising 0.5 to 50% by weight of waxy wheat flour, wherein the waxy wheat replaces between 20 and 100% of the fat content of the bun.

29. A croissant according to claim 28, wherein 30% of the fat is replaced.

30. A croissant according to claim 29, wherein the waxy wheat content is in the range 20 to 30% by weight.